



# Dinner

## *First Course*

**Stuffed Mushrooms** — Mushroom caps filled with herbed cheese and topped with white wine and parmesan cheese. (Please allow 20 minutes.) \$7.95

**Crudités and Spinach Dip** — Carrots, broccoli, and cauliflower with a creamy spinach dip. \$5.95

**Fruit and Cheese Sampler** — Chutney cheese, Swiss, boursin, and gouda cheese crepes with seasonal fresh fruit and crackers. \$8.95

**Soup Du Jour** — Cup \$3.50                      Bowl \$5.25

## *Salads*

♥ **Victorian** — Mixed greens, vegetables, raisins, and cheese with choice of our lemon basil or light raspberry vinaigrette dressing. \$6.95

Add grilled salmon, tilapia, sautéed shrimp, or chicken \$4.00

**Orange Nut** — Field greens, oranges, sautéed walnuts, and red onions topped with goat cheese and a sweet and sour dressing \$7.95

Add grilled Tilapia \$4.00

♥ **Victorian Chef** — Mixed greens, vegetables, cheese, raisins, oven roasted turkey, and Dijon brisket with choice of our lemon basil or light raspberry vinaigrette dressing. \$10.95

**Soup-n-Salad** — Bowl of our Soup Du Jour with Victorian side salad. \$9.50

**Salad Lover's Special** — A trio of chicken salad, fresh fruit, and raw vegetables with spinach dip. Can substitute cup of soup for one salad. \$10.95

## *Between the Breads* — All sandwiches served with fresh fruit

*Substitute cup of soup for fruit* \$1.75

**Chicken Salad** — Poached all white meat, apples, almonds, celery, and green onions tossed with our special sauce on a croissant. A house specialty. \$9.95

**Brisket** — Our tender Dijon brisket topped with Swiss cheese, lettuce, tomato, and mustard sauce on a whole wheat bun. \$10.95

**Tuna Salad** — White albacore tuna, raisins, almonds, and celery tossed with a dill sauce on our classic beer bread. \$9.95

**Soup-n-Sandwich** — Cup of soup, one-half tuna or chicken salad sandwich, and fresh fruit. \$9.25

## ***Crepes*** — *Crepes served with fresh fruit*

**Victorian** — Two ham and broccoli crepes topped with a gourmet mushroom sauce. \$13.95

♥ **Vegetable** — Two spinach and roasted tomato crepes topped with a wine laced cheese sauce. \$13.95

## ***Entrees***

**Grilled Salmon** — Filet of salmon topped with a fresh ginger teriyaki sauce. Served with creamy ricotta pasta and fresh vegetables. \$18.95

**Lowcountry Shrimp** — Traditional lowcountry grits, topped with sautéed shrimp and our bourbon barbeque sauce with vegetable garnish. \$17.95

♥ **Orange Chicken** — Boneless chicken breast in a light orange and lemon sauce, served with creamy ricotta pasta and fresh vegetables. \$13.95

**Victorian Chicken** — Boneless chicken breast wrapped with bacon on a layer of chipped beef in a light mushroom cream sauce. Served with almond brown rice pilaf and fresh vegetables. \$13.95

**Pork Tenderloin** — Hickory smoked pork medallions glazed with a cherry almond sauce. Served with creamy ricotta pasta and fresh vegetables. \$14.95

**Dijon Brisket** — Tender slices of meat in a mustard wine sauce. Served with cheese au gratin potatoes and fresh vegetables. \$14.95

**Ham and Potato Casserole** — Tender chunks of ham and potatoes in a hearty cheese sauce, served with fresh vegetables. \$11.95

**Quiche Du Jour** — Served with choice of seasonal fresh fruit, Victorian side salad, or cup of soup. \$9.95

♥ **Angel Hair Pasta** — Pasta topped with fresh vegetables in our marinara sauce. \$8.95  
Add meatballs \$2.00



All of our foods at the Victorian Garden are prepared with as little fat and salt as possible. However, Margie, our nutritionist, can assist you with special dietary needs and requests.

An 18% gratuity will be added to all checks for parties of eight or more.